

EAZY PEAZY

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FEED ME	Feed Me "EAZY" (with Matching Beverage)	59pp (+55pp)
	Feed Me "WELL" (with Matching Beverage)	89pp (+60pp)
SNACK / SIDE	Selection of pickles (GF / VGN)	5
	Edamame (GF / VGN)	7
	Hibachi broccolini x saikyo miso dressing (VGN / GF)	14
	Japaneazy potato salad (V)	10
	Saikyo miso cucumber x edamame puree x nori tuille (GF / VGN)	10
	Spicy miso soup (GF / VGN)	6
SMALL	Saké cured Hiramasa kingfish salad x radish x sesame onion dressing (GF)	24
	Char grilled eye fillet beef tataki x dashi ponzu x wasabi fritz x yuzu kosho (GF)	27
FRY	2 x Pork doughnut x braised pork x furikake spice x wasabi mayonnaise	15
	2 x Shiitake x oyster mushroom doughnut x wasabi mayonnaise (V)	13
	EzPz cauliflower x galbi glaze x ginger x chives (VGN)	18
	EzPz karaage x nori x green sauce x kewpie (GF)	21
YAKITORI (2 STICKS)	MB9+ wagyu beef x truffle mayo (GF)	24
	Aburi salmon x tobiko x shichimi (GF)	23
	Chicken tskune meatballs x egg yolk x ginger tare	13
	Classic chicken yakitori x spring onion x shichimi x lemon (GF)	13
	Chicken wings x shichimi x lemon (GF)	12
	Chicken hearts x shichimi x lemon (GF)	12
	Tamari grilled local calamari x green sauce x pangratatto	18
	King mushrooms x tare x togarashi x lemon (VGN / GF)	13
	Hibachi corn x yuzu kosho butter (VGN / GF)	11
	Zucchini x shichimi x lemon (VGN / GF)	10
LARGER	Vegetarian dashi cauliflower x miso cream (V / GF)	25
	Eggplant curry x nama panko crusted eggplant x curry sauce x rice (VGN)	28
	Tasmanian salmon fillet with sakiyo miso x yuzu rice x pickles (GF)	38
	Riverina grass fed scotch fillet x wasabi herb butter x frits x caramelised onions (GF)	42
	Braised Victorian boneless beef rib x seaweed polenta x young celery (GF)	36
SWEET	Tofu doughnuts x your choice of matcha or yuzu curd	14
	Spiced pumpkin tart x miso caramel x pecan brittle x rum ice cream	15
	Coconut lime mousse x yuzu curd x hibachi pineapple x vanilla sponge (GF Option)	15

GF - gluten free. V - vegetarian. VGN - vegan. VGNO - vegan option
 Please note: Our kitchen contains foods with dairy, nuts, gluten, sesame and other allergens.
 Hence, we cannot guarantee an allergy free kitchen due to cross contamination.
 Please see our waitstaff if you have any dietary requirements.
 Please note that public holidays incur a 15% surcharge.

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